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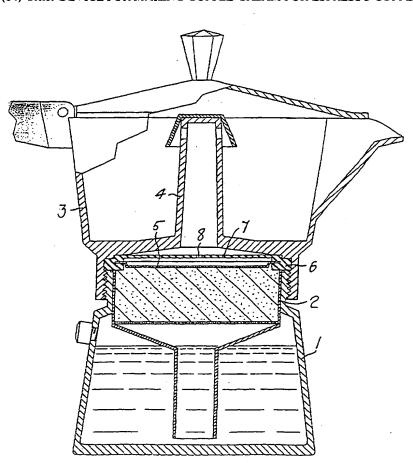
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(54) Title: DEVICE FOR MAKING COFFEE-CREAM FOR ESPRESSO COFFEE-MACHINES



(57) Abstract: A device for application to moka espresso coffee machines, for producing coffee-cream comprises, downstream of a filter (5) overlaying a coffee powder holding basket (2), a membrane (7) made of rubber or other elastomeric material including one or more holes (8) having a very small diameter and/or one or more incisions, thereby causing a pressure increase in water passing through the coffee powder, in addition to an increase of the speed of the coffee infusion passing through the holes of the membrane.

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